



NEW YEARS EVE MENU 2022

TARTAR OF THE HOME-PICKLED FJORD TROUT ^{F,E,A,D,B}

Dill sour cream, quail egg, pumpernickel and sweet potato

LOBSTER FOAM SOUP ^{B,C,E,K,F}

Cognac foam

CASSIS SORBET

Topped up with Moët & Chandon Ice Impérial

PINK FRIED SADDLE OF LAMB ^{A,E,J}

Sage, mint peas and Tabbouleh salad

TRANCH OF THE BEEF FILET ^{E,F,H,K}

Port wine jus, baby broccoli and walnut pesto-mousseline

PUMPKIN PIE ^{A,F,N}

Peanut crumble

PETIT FOURS ^{A,F,H}



VEGAN NEW YEARS EVE MENU 2022

GRILLED PALM HEARTS ^L

Pineapple carpaccio, pomegranate, mango relish and sweet potato

PUMPKIN SOUP ^{L,H}

Pumpkin seeds and oil

CASSIS SORBET

Topped up with Moët & Chandon Ice Impérial

MUSHROOM RISOTTO ^{A,D,E}

SPINACH DUMPLING ^{A,E,L}

Tomato-lentils-vegetable, baked tofu and wonton

CHOCOLATE PIE ^{A,N}

Peanut crumble

PETIT FOURS ^{A,F,H}